

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0252416 - NAM GIAO RESTAURANT		Site Address 2066 TULLY RD, SAN JOSE, CA 95122	Inspection Date 01/25/2024
Program PR0367405 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name QOLOR LLC	Inspection Time 10:15 - 11:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By QUYNH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/24/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 01/25/2024. See details below.

Cited On: 01/24/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 01/25/2024

Cited On: 01/24/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 01/25/2024

Minor Violations

Cited On: 01/25/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Rodent droppings observed in the following areas:

- 1-2 droppings observed on the floor behind rear leg of the L-shaped drain board on the right of the mechanical dish machine (right side kitchen).

- 2-3 droppings observed on the floor behind the floor stand of the water heater (left side kitchen).

[CA] Clean and sanitize areas of old droppings.

Cited On: 01/24/2024

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

This violation found not in compliance on 01/25/2024. See details below.

Cited On: 01/25/2024

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility is currently operating without a valid health permit. 48-hour notice to pay was issued on 1/24/2024.

Ensure payments are made by 1/26/2024.

Measured Observations

N/A

Overall Comments:

- On-site for follow-up inspection after facility was closed due to signs of a vermin infestation.

- Facility has corrected the following:

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- K13M - Food not in good condition/unsafe/adulterated:

- Facility has inspected all food items in the dry storage area to ensure food has not been adulterated/contaminated.
- At time of inspection, all prepackaged food items observed in good condition.

- K23M - Observed rodents, insects, birds, or animals:

- Facility has contracted with a licensed pest control company routine service.
- Facility has deep cleaned and sanitized all affected areas.
 - Per manager, droppings were removed, floors were power washed, and then mopped with bleach solution.
- Residual droppings still observed in difficult to reach areas. See violation above.

- Time as a public health control (TPHC) written logs were reviewed with manager. TPHC written procedures were provided again to manager.

- When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

- Facility is hereby authorized to reopen and resume operations.

- Prior to reopen, conduct final clean and sanitization of all contact surfaces.
- Continue to maintain facility free of vermin.
 - Seal any remaining holes, gaps, cracks, and/or crevices.

FACILITY RE-OPENED / PERMIT REINSTATED

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/8/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Quynh L.
Manager

Signed On: January 25, 2024